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PA - (EZAK) EZAKI GLICO CO

PN - JP52109529 A 19770913 DW197743 000pp

- JP58034511B B 19830727 DW198333 000pp

PR - JP19760026957 19760311

XIC - C09B-061/00

AB - J52109529 Polyphenol type material is extracted from the hard seed-case and capsule of fagaceae such as chestnut, beech, japanese oak, etc. is used as brown or red brown bright pigment in food by making it neutral or slightly alkaline and heating it.

- The hard seedcase and capsule of fagaceae is crushed and pulverised and a moderate amt. of water is added. The acidic substance contained in it is neutralised with alkali or alkali metal salt to make it neutral or slightly alkaline to develop colour. Colour development is accelerated by heating to >100 degrees C under pressure. It is sepd. into liquid and residue by filtration or centrifugal sepn.

IW - FOOD GRADE BROWN PIGMENT PREPARATION EXTRACT CHESTNUT SEED CAPSULE
FRAGMENT WATER HEAT EXTRACT SEPARATE

IKW - FOOD GRADE BROWN PIGMENT PREPARATION EXTRACT CHESTNUT SEED CAPSULE
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NC - 001

OPD - 1976-03-11

ORD - 1977-09-13

PAW - (EZAK) EZAKI GLICO CO

TI - Food grade brown pigment prepn. - by extracting e.g. chestnut seed capsule fragments with water, heating extract with alkalis and sepn.